

AIR FRYER TWICE BAKED POTATOES

Description

These **Air Fryer Twice-Baked Potatoes** are a perfect weeknight dinner, snack, or appetizers. Theyâ??re baked, not fried, and are packed with so much flavor with just a few ingredients.

Making these potatoes in the air fryer makes us feel like we can have a fancy side dish for any meal at home. You will love this recipe because they are so easy to make, and you can fill them with your favorite stuffing mix-ins. They are so much easier to make in the air fryer than baking in the oven too.

About Time

- Prep Time 5 mins
- Cook Time 35 mins
- Total Time 40 mins

Ingredients

- 6 large russet potatoes, scrubbed clean
- 1 tbsp. extra-virgin olive oil
- Kosher salt
- 1/2 c. (1 stick) butter, softened
- 1/2 c. milk
- 1/2 c. sour cream
- 1 1/2 c. shredded cheddar, divided
- 2 scallions, thinly sliced, plus more for garnish
- Freshly ground black pepper

Instructions

FOR OVEN

- 1. Preheat oven to 400°. Pat potatoes completely dry with paper towels. Poke potatoes all over with a fork, then rub with oil and sprinkle with salt. Place potatoes directly on oven racks and bake until easily pierced with a fork, about 1 hour. Place on a large baking sheet and let cool until cool enough to handle.
- 2. Cut a thin layer off the top of each potato. Scoop inside out of each potato, leaving a ½â?• border. Place insides in a large bowl. Keep the potato tops and roast them on the tray as a snack!
- 3. To bowl with potatoes, add butter, milk, and sour cream. Mash until butter is melted and potatoes are mostly smooth, but with some chunks. Add 1 cup cheddar and scallions and stir until incorporated. Season with salt and pepper.
- 4. Fill baked potatoes with potato mixture and place on a large baking sheet. Top with remaining ½ cup cheddar. Bake until cheese is melty and outside is crispy, about 15 minutes.
- 5. Garnish with more scallions before serving.

FOR AIR FRYER

- 1. Pat potatoes completely dry with paper towels. Poke potatoes all over with a fork, then rub with oil and sprinkle with salt. Working in batches, place potatoes in basket of air fryer and cook on 400° for 40 minutes. Place on a large baking sheet and let cool until cool enough to handle.
- 2. Cutting lengthwise, cut a thin layer off the top of each potato. Scoop inside out of each potato leaving a ½â?• border. Place insides in a large bowl. Keep the potato tops and roast them on the tray as a snack!
- 3. To bowl with potatoes, add butter, milk, and sour cream and smash until butter is melted in and potatoes are mostly smooth, but with some chunks. Add 1 cup of cheese and green onions and stir until incorporated. Season with salt and pepper.
- 4. Fill baked potatoes with potato mixture and place back in basket of air fryer. Top with remaining ½ cup of cheddar. Cook at 400° until cheese is melty and outside is crispy, 5 minutes.
- 5. Garnish with more green onions before serving.

Amount Per Serving

Calories 606

- Protein 16 g
- Carbohydrates 67 g
- Fiber 7 g
- Sugar 5 g
- Fat 31 g
- Saturated Fat 17 g
- Sodium 682 mg

Category

1. Air Fryer Recipes

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